



THANKSGIVING WINE PAIRINGS



White & Rose Wines

NANCY'S CANNON, \$20 **Donna's top pick**

this local white blend offers a blast of floral, honey and lemons which bring a refreshing touch to your Thanksgiving feast! The clarifying acidity gives it a significant pairing edge with sweet potatoes, turkey meat and herb-filled stuffing.

2019 RIESLING, \$22 **Lauren's top pick**

a crisp drier-style white wine with citrus, apricot and honey flavors, surrounded by herb or mineral undertones. This is a versatile pairing candidate for turkey, mashed potatoes and bread stuffing; also great during the appetizer course with seafood and dips.

SNOWFLAKE, \$22

this is the first year Mill River Snowflake makes the Thanksgiving list! This dry white blend has peach, apricot and floral notes on the nose, bright citrus on the palate, & a memorable finish. This combination of flavors and the acidity will stand up to the turkey and all the fixings.

PLUM ISLAND WHITE, \$17

a semi-sweet white blend, capable of handling garlic, onions, herbs and rich, flavorful dishes. This approachable white wine is a natural for the demands of Thanksgiving Day.

CHAMBOURCIN, \$20

locally grown in So. Dartmouth, MA! Your holiday feast will begin with a fantastic aroma of cranberry and melon, emphasizing herbal notes in savory dishes, vegetables and gravy. This wine pairs brilliantly with turkey sandwich leftovers made with stuffing and cranberry sauce.

Red Wines

2018 MARQUETTE, \$26 **Jen's top pick**

a relative of Pinot Noir and locally grown in So. Dartmouth, MA, this red is lighter in body and softer on the palate with a combination of berry and earthiness that really just adds a lot of class to your wine selection.

PLUM ISLAND RED (SEMI-SWEET), \$17 / PLUM ISLAND RED DORY (OFF DRY), \$20

these wine blends graciously handle the cornucopia of flavors in a traditional Thanksgiving meal. The spicy notes will partner well with herb-infused stuffing and both white and dark turkey meat.

2018 SANGIOVESE, \$30 / 2017 MERLOT, \$28 / 2018 RESERVE ZINFANDEL, \$26

all versatile medium-bodied dry reds which pair perfectly with a Thanksgiving fast. flavors of dark red fruit, a moderate acidity & soft tannins complement poultry and savory dishes - Donna's go to reds for Thanksgiving.

PLANTATION RED, \$26

a fuller bodied Syrah, Merlot, Cabernet Sauvignon blend ups the intensity while maintaining a balancing effect on many traditional Thanksgiving side dishes. This is a great pick for those looking for a traditional oaked red with the capacity to accommodate spice, bitter or sweet flavor profiles